

THE BOAT

Catherine-De-Barnes

SET MENU

Two courses 29 · Three courses 33

For parties over 15

STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise
Pea & shallot tortelloni, shallot & oregano "butter", Superstraccia
(ve)

Lobster & crab croquettes, bisque mayo, pink grapefruit, shaved
fennel

Buttermilk fried chicken, Korean BBQ sauce

MAIN

Fish & chips, mushy peas, curry sauce, tartare sauce
Dry-aged double cheeseburger, American cheese, signature sauce,
fries

+ Add triple smoked streaky bacon 2.50

Malaysian cauliflower & chickpea curry, basmati rice, thyme
flatbread, mint coconut yoghurt (ve)

Black bream, lemon crushed new potatoes, samphire, Sriracha mussel
butter

Chicken & Parma ham schnitzel, Kaltbach cheese, Caesar salad, fries

DESSERT

Lemon meringue pie, crispy raspberry (v)

Sticky toffee carrot cake pudding, butterscotch sauce, mascarpone
ice cream (v)

Peach melba trifle (ve)

Strawberry shortbread cheesecake, basil & meringue Chantilly cream
(v)



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&Cs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.